

4-H PICKLES & RELISHES EVALUATION SHEET

Name _____ County _____

Class/Product 512 _____ Placing _____

<i>Check only those that apply</i>	Good	Average	Could improve
APPEARANCE Color--uniform, typical of product and attractive for serving			
Size--uniform, attractive size, cut or whole			
LIQUID Sufficient to cover product Free from excessive sediment (pickles)			
TEXTURE Uniformly firm and crisp, not soft, not shriveled			
Fermented pickles completely cured			
No internal holes or defects (in pickles only)			
FLAVOR Pleasant for product			
Pleasing odor			
Subtle blend of seasonings and flavor			
JAR Tightly sealed, clean, Appropriate head space Correctly labeled with canning method, processing time, name of product			
CANNING METHOD USED Recommended method and time			

REMARKS